



Tony D's
New York
Pizza & Restaurant

Take & Bake

Baking Instructions

1. Getting Started

Preheat Oven to 450° – if using a Convection Oven: Preheat oven to 425°

Adjust oven rack to center position

Remove Plastic wrap and baking instructions. **THE PIZZA BAKES ON THE BAKING TRAY**

Bake pizza within 60 minutes of purchase or refrigerate. If refrigerated, remove 60 minutes prior to baking for best results. Always bake and eat within 24 hours of purchase.

2. Prep & Bake

Leaving the pizza on the bake and serve tray, place in oven on center rack. Bake 12 – 18 minutes.

For best results bake only one pizza at a time. Paper tray should not touch walls of the oven. The tray may discolor, but this is normal.

3. Checking In/Halfway

Check the pizza after 6– 8 minutes, rotate pizza 180°.

Use a fork to puncture any bubbles that may appear.

For a crispier crust: After 10 minutes, or when the crust releases from the tray, slide pizza off its tray and onto the oven rack. Continue baking until desired doneness is achieved.

4. Cut & Serve

**Pizza is done when the crust is golden brown and the cheese is melted.
Let sit 5 minutes before serving.**

Note: Do not reheat pizza on the paper tray